



**NAMIBIA UNIVERSITY
OF SCIENCE AND TECHNOLOGY**

FACULTY OF COMMERCE, HUMAN SCIENCES AND EDUCATION

DEPARTMENT OF HOSPITALITY AND TOURISM

QUALIFICATION : BACHELOR OF CULINARY ARTS	
QUALIFICATION CODE: 07BCNA	LEVEL: 7
COURSE CODE: FSM 610S	COURSE NAME: FOOD SAFETY MANAGEMENT
SESSION: JULY 2025	PAPER: THEORY (PAPER 1)
DURATION: 2 HOURS	MARKS: 100

SECOND OPPORTUNITY EXAMINATION QUESTION PAPER	
EXAMINER(S)	Ms. AAR Siebert
MODERATOR:	Dr. Mirjam Sheepo Sheyapo

<p style="text-align: center;">INSTRUCTIONS</p> <ol style="list-style-type: none">1. Answer all questions.2. Read all the questions carefully before answering.3. Please number all answers very clearly.4. Please ensure that your writing is legible, neat and presentable.
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THIS QUESTION PAPER CONSISTS OF 2 PAGES (Including this front page)

Question 1**(5+10+23= 38)**

Compile a food safety and quality control points table for the menu item "Baked Chicken" under the headings Staff Satisfaction, Guest Satisfaction and Owner Satisfaction.

Question 2**(8)**

Effective Chemical Control is one of two aspects of pest control activities. Write a short proposal for instituting an effective chemical pest control program in the food service operations of the Hotel School and advise the decision makers on the precautions that must be considered when using chemical pest control activities.

Question 3**(3x2=6)**

Foodborne illnesses are caused by three types of hazards. Describe these hazards and provide an example for each.

Question 4**(6)**

Many pathogens can potentially cause foodborne illness outbreaks. The FDA singled out "the Big 6" or the six (6) pathogens that are the most contagious and cause the most severe symptoms when infected. Name these pathogens.

Question 5**(5x2=10)**

To perform well, a buyer must accomplish the 5 functions of purchasing. Describe these functions.

Question 6**(6+4+10=20)**

The A-B-C-D inventory classification scheme classifies inventory according to perishability and cost per serving. Draw a schematic representation of the A-B-C-D classification scheme that the Inventory Controller can use to quickly identify the various inventory items he/she deals with daily.

Question 7**(6x2=12)**

Define or explain the meaning of the below standing terminology.

- a. Physical Inventory
- b. Perpetual Inventory
- c. Food Tampering
- d. Heat transfer rate
- e. Standard Recipe
- f. Rationalized menu